

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

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Action of N.C.A. Directors in Balancing the Budget Described as Setting Good Example for Government

Secretary Carlos Campbell and two other members of the N.C.A. staff participated in the program sessions at the 51st annual meeting of the Virginia Canners Association March 6-7 in Richmond.

In a brief address preceding that of the Governor of Virginia, Mr. Campbell compared some phases of trade association management with the job of an elected public official. He reviewed the action of the N.C.A. Board of Directors at its Convention meeting, in voting to provide for the programs they want the Association to pursue and in voting, at the same time, for increased dues on themselves and other N.C.A. members, in order to pay for them. Mr. Campbell stated that the Board, as a representative group responsible for the industry's trade association, had assumed its responsibility well in taxing themselves in order to balance the budget, and had set a good example for government.

Mr. Campbell said also that when members of a trade association increase their assessments voluntarily to pay for the association programs

they want, the trade association manager must be all the more alert to see that funds are spent as the Board of Directors wishes. He said that elected government officials should likewise be careful to see that public funds are spent for the purposes the public wants.

R. B. Heiney, Assistant to the Secretary of N.C.A., reviewed the current legislative situation in Washington and commented on bills of interest to the canning industry.

James W. Bell of the Washington Research Laboratory spoke on "Plant Sanitation and Good Housekeeping Practices" in canning plants.

N.C.A. Files Statement on Food Additives Regulations

The N.C.A. has filed with the Commissioner of Food and Drugs a statement of views regarding the regulation which the FDA proposes to issue under the 1958 food additives amendment.

The views represent comments received by the N.C.A. from the Scientific Research Committee, and were filed in response to the invitation which was a part of the formal announcement of the proposed regulations (see INFORMATION LETTER of Dec. 13, 1958, and Supplement to that issue).

The FDA has extended the time allowed for filing of comments with respect to the proposed food additive regulations. Notice is given in the *Federal Register* of February 28 that the time for filing written comments has been extended to April 9.

USDA Plentiful Foods List

The USDA Plentiful Foods List for April includes canned peas, for the fifth month, and potatoes, cabbage, dry beans, milk, eggs, chickens, pork, lard, honey, walnuts, and peanut products.

Managerial Skill and Credit Said To Be Farmers' Big Needs

The agricultural revolution is certain to continue, and the individual farmer's chances of survival will depend largely on his abilities as a manager and on whether he has enough of the right kind of credit, according to R. B. Tootell, Governor of the Farm Credit Administration.

In an address at the 21st annual National Farm Institute, Mr. Tootell cited some of the trends in agriculture and suggested the direction of these trends.

He said that "farms will continue to increase in efficiency in terms of output per person employed. Mechanization and agricultural technology will be used in ever-increasing amounts. This will place greater demands on the technical knowledge and skills needed by farmers, as well as on business judgment and know-how."

While the commercial family farm is increasing in size, it is also increasing in terms of capital investment required, Mr. Tootell pointed out. And this is going to provide challenges for farmers as to their skill at using constructive credit to meet this need, he said.

Clues to change are all around us, he stated. He pointed particularly toward the increase in contract farming and the general trend toward specification buying of farm products.

"There will be an increase in farm production according to specification," he said. "The time is rapidly passing when the farmer can succeed unless he produces what the market wants in terms of quality and time of marketing."

Governor Tootell said he is confident that farmers will find sufficient credit available from private sources and from their cooperative Farm Credit System to meet their expanding capital requirements. However, he also cited other possibilities, for good or bad, that some farmers who have trouble qualifying for large amounts of credit may resort to in an effort to reduce their credit needs, namely (1) contract farming, (2) increased tenancy, (3) land sale contracts, (4)

Convention Registrations

C.M.&S.A. has described the 1959 Convention as its "most successful exhibit in many years, productive of very gratifying results."

The total number of persons registered by C.M.&S.A. at the booth on the second floor of the Hilton Hotel came to 5,740. The total included 2,273 canners, 2,224 members of C.M.&S.A., and 1,243 who were registered as "guests."

A total of 3,410 attendance award coupons were turned in by food processors during the four days of the C.M.&S.A. exhibit. There were 1,136 on Saturday, 1,113 on Sunday, and 1,161 on Monday.

non-amortized or partially-amortized loans, and (5) family corporations.

The farm credit official voiced confidence in farmers' ability to use credit wisely. In the past, he pointed out, some farmers have felt there was "a certain stigma attached to being in debt. In more recent years, the majority of farmers have taken a more business-like attitude toward credit. If they believe they can make money by borrowing, they do not hesitate to go into debt," he said.

"I sincerely believe," he concluded, "that the availability of sound constructive credit can do more than any other single thing to keep the farmer a free agent—one who is able to choose among alternatives and exercise the judgments of a manager."

In a report on 1958 activities of the Farm Credit Administration, it was announced that farmers and their marketing and purchasing cooperatives made record use of their co-operative Farm Credit System last year, with total borrowings at \$3.4 billion.

Greatest gains during 1958 were in production credit, where farmers borrowed \$2.2 billion, a new high, from their local associations.

Conservation Reserve Signups

Several million acres which have normally been planted to leading crops will be included in the Conservation Reserve of the Soil Bank in 1959, according to a USDA estimate, based on a recent survey of program participation.

The Conservation Reserve is the continuing part of the Soil Bank under which farmers contract to withhold general farmland from production for periods of three, five, or ten years, while they are carrying out soil, water, and wildlife conservation practices.

A total of 23.2 million acres is expected to be under contract in the program for 1959, including an estimated 13.2 million acres from the current signup which is still in progress and approximately 10 million acres from contracts signed in previous years.

Estimates of former crop use on this Reserve land include 3.7 million acres normally devoted to corn, 3.6 million to oats, 3.5 million to grain sorghums, 2.4 million to wheat, and about 10 million acres to other crops, hay and pasture, and special uses, of which 73,000 acres are estimated as acreage normally planted to dry edible beans.

Price Support on Dry Beans

USDA has announced that the national average support price for 1959-crop dry beans will be \$5.35 per hundredweight.

The supported classes of beans produced in 1959 will be pea and medium white, great northern, small white, flat small white, pink, small red, pinto, red kidney, large lima, and baby lima. Support rates by classes and by area will be announced by USDA later.

Beans will be supported through loans and purchase agreements, which will be available from harvest through January 31, 1960. The maturity date for loans and agreements will be February 29, 1960, in Michigan, Pennsylvania, and New York, and April 30, 1960, in all other states.

Beans produced in violation of leases restricting production of surplus crops on federally-leased lands will not be eligible for price support in 1959.

In the announcement, USDA said:

"Beginning with 1959 crops, as authorized by new legislation, so-called 'equity' payments will not be made in connection with the takeover of commodities pledged as collateral for price-support loans. In the past, equity payments have been made when the market price of a commodity under price support loan on the date of takeover was above the support price plus charges. While equity payments will no longer be made, producers may continue to obtain any equity they may have in loan collateral by repaying the loan before maturity, this regaining full ownership of the commodity for whatever disposition they may choose to make. As in the past, beans acquired from unredeemed loans under the 1959 price support program will not be pooled."

Price support for 1958-crop dry beans was at a national average price of \$6.18 per hundredweight, reflecting 68 percent of the February, 1958, parity price. The \$5.35 per hundredweight support for 1959 reflects approximately 60 percent of the February, 1959, parity of \$8.88 per hundredweight.

Approximately 100,000 hundredweight of dry beans were taken over by CCC under the 1957 support program and these were disposed of last summer. Through January 31, producers had put 3,210,388 hundredweight of 1958-crop dry beans under price support loans and purchase agreements, which is up some from the amount under support from the 1957 crop at that time a year earlier.

Dry Beans for Sale by CCC

Two classes of dry edible beans have been added to the CCC monthly sales list for March. CCC holdings of red kidney beans and pea beans are offered for sale by the CCC at the domestic price but not less than specified minimum prices.

Red kidney beans are available to domestic buyers at not less than \$8.69 per hundredweight, f.o.b. production areas in Michigan and New York. Pea beans are available at not less than \$7.58 per hundredweight, f.o.b. production areas in Michigan. These prices are for U. S. No. 1 grades. Beans are available from the Commodity Stabilization Service office at 2201 Howard St., Evanston, Ill.

Albert T. Smith

Albert T. Smith, one of the pioneer canners of Utah, died in Clearfield March 3. He was founder and president of the Smith Canning Company there, and is the last of a generation of men who established and built the canning industry in Utah.

He had served as president of the Utah Canners Association in 1935 and in 1945. Also, he served two terms on the N.C.A. Board of Directors, in 1938-40 and in 1947-50, and was a member of the Agricultural Policy Committee in 1949 and 1950.

Mr. Smith was the father of Milan D. Smith, newly elected Vice President of the N.C.A., and of Victor R. Smith, a member of the N.C.A. Board of Directors.

Grades for Summer Squash

Notice is given in the *Federal Register* of February 25 that the Agricultural Marketing Service of USDA proposes to amend the U. S. standards for grades of canned (summer type) squash. The proposal would lower slightly the recommended minimum drained weights in most container sizes, as follows:

Container Size	Style			
	Whole		Sliced or Cut	
	from	to	from	to
8 oz. tall.....	4.5	4.5	5.	5.5
No. 303.....	12.	10.8	12.	11.
No. 2.....	14.6	13.0	15.2	13.1
No. 10.....	72.	70.	72.	70.

Persons interested in the proposed changes may submit written views and comments to the Fruit and Vegetable Division of the AMS until March 29.

Fruit Committee Asks Survey of Consumer Preferences

A national survey of consumer preferences in citrus and subtropical fruits is needed to help producers and handlers grow and deliver the kinds of fruits customers want, according to the USDA's Citrus and Subtropical Fruit Research and Marketing Advisory Committee, which held its annual meeting in Riverside, Calif., February 23-26.

Information is needed on what factors of fruit appearance and quality are considered relatively important in the minds of consumers, the committee said.

Two research proposals designed to help farmers produce better fruit were given high priority ratings by committee members. The first calls for re-evaluation of citrus root stocks. Earlier studies have shown that the quality of citrus fruit, the vigor and productivity of trees, and resistance to disease are strongly influenced by the quality of starting stock.

The second proposal is for breeding research aimed at lengthening the season for fresh fruit and processing in all citrus areas. Earlier grapefruit are needed in all production areas. Florida also needs earlier oranges, and California needs an orange to fill the gap between the end of the Valencia harvest and the start of the navel harvest.

Basic research on chemical constituents is the first need to extend utilization of citrus and subtropical fruits, the committee agreed. This research should include a survey of such im-

portant constituents as carotenoids, enzymes, flavonoids, nitrogen compounds, coumarins, hydrocarbons, terpenes, organic acids, and tannins. Also needed are accurate new physical and chemical methods of testing fruit processing quality factors.

In addition to the consumer preference survey, research needed to improve the marketing of citrus and subtropical fruits includes study of the postharvest physiology of fruit and an economic analysis of the lemon industry, the committee said.

The committee also approved a proposal to improve the market grade standards of citrus fruit products and to adopt methods and equipment that facilitate more uniform interpretation of the standards.

Established under the Research and Marketing Act of 1946, the committee is made up of national leaders from the citrus and subtropical fruit industry. Its detailed recommendations for research to be undertaken by USDA are submitted formally to the Department. Copies will be available from the committee's executive secretary, Dr. Roy Magruder, Office of the Administrator, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C.

Marvin H. Walker, general manager of the Florida Citrus Canners Cooperative, Lake Wales, and committee chairman, presided. Other members in attendance included Lewis H. Moore, president of the L. H. Moore Canning Co., McAllen, Tex.

Vegetable Committee Advises Emphasis on Basic Research

Further emphasis on basic research to improve the marketing and utilization of vegetables was stressed by members of the USDA's Vegetable Research and Marketing Advisory Committee at their annual meeting in the Lower Rio Grande Valley of Texas February 9-13.

Fundamental study of the chemical constituents of vegetables was ranked by the committee as the top utilization research need. Especially needed is knowledge of constituents important to processing quality, the chemical changes involved with loss of quality and nutritive value, and the chemistry of vegetable enzyme systems.

The most important need in marketing research, in the committee's opinion, is study to explain the phenomenon of aging in harvested vegetables and the physiological processes involved in certain disorders that affect vegetables after they are harvested. The committee said such research should include analysis of chilling injury in such commodities as sweet potatoes, peppers, cucumbers, and tomatoes.

Study of the technology of vegetable processing also is an important research need, the committee added. Such research would be aimed at developing more pre-cooked foods, food concentrates, snack items, and dehydrated vegetable products that feature convenience for consumers.

Also important in the marketing research area is research to develop instruments and chemical methods for

measuring the market quality of various commodities. These would improve present methods of quality appraisal and reduce mistakes in human judgment.

Breeding studies to develop improved vegetable varieties and strengthened work on the insect carriers of plant diseases are top farm research needs, the committee said.

Basic research also is a top home economics research need, according to the committee. More information should be sought on the composition and nutritive value of vegetables in different forms and how these are affected by handling and preparation at home.

Established under the Research and Marketing Act of 1946, the committee is made up of national leaders from the vegetable industry. Its detailed recommendations for research to be undertaken by USDA are submitted formally to the Department. Copies of this report are available from the committee's executive secretary, Dr. Roy Magruder, Office of the Administrator, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C.

Russell H. Winters, committee chairman and vice president in charge of sales, National Can Corporation, Chicago, presided. Other members who attended included Morton Adams, vice president in charge of production, Alton Canning Co., Alton, N. Y.; J. F. Dezauche, J. F. Dezauche & Son, Opelousas, La.; and F. M. Smith, vice president and general manager, Stayton Canning Co., Stayton, Ore.

Standard of Fill Proposed for Canned Pineapple

The N.C.A. has filed with the Secretary of Health, Education, and Welfare a petition proposing the establishment of a standard of fill of container for canned pineapple other than crushed pineapple. The petition includes the draft of a proposed standard and asks that it be made effective under the simplified standard-making procedures of the Hale amendment.

Standards of identity and quality for canned pineapple and pineapple juice and standards of fill of container for canned crushed pineapple and pineapple juice have been in effect since January 1, 1957. No standard of fill of container for other forms of pineapple ingredient has been issued.

Tomato Breeding Conference

Tomato breeders, those from the processing industry directly concerned with tomato improvement, the seed trade, and the agricultural experiment stations met this week in Chicago for informal discussions of technical tomato breeding problems and objectives of concern to the industry.

Tomato breeders and others concerned with tomato improvement came from experiment stations in Colorado, Missouri, Iowa, Nebraska, Illinois, Minnesota, Michigan, Indiana, Ohio, Pennsylvania, New York, New Jersey, Delaware, Maryland, and Ontario, Canada. The canning industry as well as the seedsmen were also well represented.

Subjects discussed were the place of hybrid tomatoes in the processing industry, problems associated with the production of hybrid tomato seed, dwarf tomatoes and mechanical harvesting, and breeding for various quality factors.

The informal technical conference was the second of its type held by the group. Plans were made for holding a similar conference in Cleveland in 1960.

Research Director Speaks

Dr. Ira I. Somers, Director of the N.C.A. Research Laboratories, took part in the Southeastern Conference on Better Foods for Better Nutrition, held March 4-6 at the University of Georgia in connection with ceremonies dedicating the University's new research center.

Dr. Somers was a speaker at two sessions. At one he delivered a paper on "Better Foods for Better Nutrition—The Canned Foods Story." This paper, co-authored by R. P. Farrow of the Washington Laboratory staff, pointed out that "the attainment of uniform high quality in canned foods does not just happen, but is the result of much careful planning and the application of the best techniques to every operation involved in moving the product from the seed to the stored canned food item." The paper reviews the steps which are carefully taken by canners to ensure quality in canned foods and discusses how industry research continues to lead to new and improved techniques.

In his second appearance at the Southeastern Conference Dr. Somers reviewed the "Stability of Foods Following a Nuclear Blast."

1958 Shipments of Metal Cans

Shipments of metal cans for most canned food products during the calendar year 1958 exceeded the volume of shipments during 1957, according to a year-end report by the Bureau of the Census, U. S. Department of Commerce.

Shipments of cans for fruit and vegetable products were above the volume of 1957 shipments by about 4 percent. However, despite this increase over the preceding year, the volume of steel represented in the 1958 total, at 1,559,759 short tons, was still somewhat below the volume of steel represented in the total 1956 shipments, 1,630,825 tons.

Shipments of cans for meat and poultry declined for the second year in a row. The decline from calendar 1957 to 1958 was 3 percent.

Shipments of cans for fishery products were up about 8 percent, continuing a steady rise each year since 1954. Shipments of cans in the "all other" category, including soup and baby food cans, were about 5½ percent greater during 1958 than during calendar 1957.

Total 1958 shipments of cans for all uses consumed about 3½ percent more steel than the total 1957 shipments. Shipments of cans "for own use" were up about 6 percent.

	Jan.-Dec. 1957 1958	
	(short tons of steel)	
Fruit and vegetable (including juice).....	1,494,372	1,559,759
Fish and sea food.....	114,560	123,600
Meat (including poultry)	140,409	136,039
Evaporated and condensed milk.....	217,045	206,986
Other dairy products....	43,641	35,680
Lard and shortening.....	103,599	109,811
Coffee.....	201,214	206,004
Soft drink.....	33,743	36,660
Beer.....	791,507	820,481
Pet food.....	173,317	173,136
Oil, open top.....	267,421	271,900
All other food (including soup and baby food cans).....	467,710	494,044
All other nonfood.....	546,430	583,565
Total shipments.....	4,594,968	4,760,725
Shipments for own use..	632,850	669,438
Shipments for sale....	3,962,109	4,091,287

Can Manufacturers Institute

Roger F. Hepenstal of American Can Company was elected president of the Can Manufacturers Institute at the group's annual meeting. Reuben L. Perin of Continental Can Company, Inc., was elected vice president.

BDSA Containers Division

James Palmer Whitlock, assistant manager, national accounts, Container Division, Jones and Laughlin Steel Corporation, has been named Assistant Director of the Containers and Packaging Division of the Business and Defense Services Administration, U. S. Department of Commerce.

He succeeds John G. Kain, who is returning to the Star Box and Printing Co. of Chattanooga, Tenn.

Mr. Whitlock has an industry-wide background in the production of steel drums and pails. He has been with Jones and Laughlin since 1955. Before that he was with American Flange & Manufacturing Company, Nesco, Inc., the Whitlock Cordage Co., and Batten, Barton, Durstine and Osborn.

Canadian Food Processors

L. D. Clark of W. Clark, Ltd., Westmount, Que., was elected president of the Canadian Food Processors Association at that group's annual convention recently.

B. Ormseth of Green Giant of Canada, Ltd., Tecumseh, Ont., was elected first vice president, and T. C. Peterson of Alberta Canning Co., Ltd., Magrath, Alta., was elected second vice president. W. H. Heeney of Heeney Frosted Foods, Ltd., La Prairie, Que., was elected treasurer. P. R. Robinson of Ottawa was continued in office as manager of the association.

Sunset

In the February issue of *Sunset* magazine are the two articles "Just open up your canned foods shelf..." and "Two Cherry Puddings," both featuring canned foods.

The introduction to the first article states, "You'll probably find the vegetables for these three recipes right on your kitchen shelf of canned goods. The results are far from ordinary, however; each of the dishes is unusual enough to brighten a midwinter meal all by itself." Canned peas, cream style and whole kernel corn, tomatoes, and green beans are used in the recipes.

The second article begins, "When a festive February dessert is in order, a red cherry pudding is likely to make us feel appropriately patriotic. Here are two such baked desserts. For each, you start with canned pitted sour cherries." Recipes for Cherry Dumpings and Cherry Bran Pudding are given.

The American Weekly

Food editor Amy Alden's *Household Almanac* article in the March 1 issue of *The American Weekly* magazine was entitled "Seafood Dinners." Each of the four recipes making up the article included several canned foods.

"Oyster Casserole" used canned cream of celery soup and oysters. "Tuna Casita Mia" included canned tuna and tomato sauce and "Spaghetti with Clam Sauce" was made of canned meatless spaghetti sauce and minced clams. "Salmon Roll," using canned salmon, cream of celery soup and peas, was shown in the black and white photograph illustrating the article.

Parade

On March 8, the Sunday picture magazine, *Parade*, carries the feature entitled "Pep up your Lenten meals" by Food Editor Beth Merriman.

Miss Merriman presents three recipes for Lenten meals, two using fish and one using eggs. She says that since these two will be used often during Lent, "a bit of ingenuity is called for if monotonous sameness is to be avoided." In the recipe "Italian Mushroom Sauce with Sea Scallops" canned tomato sauce and mushrooms are used; "Savory Mushroom Relish with Fish 'n' Chips" uses canned mushrooms; and "Oriental Mushroom Relish with Eggs Foo Young" include ketchup and mushrooms as ingredients.

The dishes are shown attractively served in accompanying black and white photographs.

Restaurant Management

In the February issue of *Restaurant Management* magazine, Alice Easton, food editor, featured the article "Cherries—Every Meal, Every Day." The article carried the subtitle: "Possibilities Unlimited" for year 'round menu planning."

Canned cherries were used in the two recipes given, "Cherry Pinwheels" and "Baked Ham Loaf with Peach Half and Cherries," which also used canned peach halves. The recipes were shown in black and white photographs.

In addition to the recipes, Miss Easton suggested six menu combinations using red cherries, stating "Cherry sauce adds zip to duck, pork, or veal dishes. . . .

"Hot breads can be made more interesting by featuring cherry muffins, cherry kuchen, or cherry brunch cake.

Cherry nut bread goes well with salads or as a sandwich with cream cheese."

She goes on to give a number of ideas for desserts using red and dark sweet cherries.

The circulation of *Restaurant Management* magazine is over 33,000 and includes all types of institutional food service operators.

N.C.A. Research Study

The March issue of the *Journal of the American Dietetic Association* contains an article, "Promising Developments in Food Preservation," by Dr. Ira I. Somers and James M. Reed of the N.C.A. Research Laboratories. The cover of the *Journal* calls attention to the paper, which was formally presented at the annual meeting of the ADA last fall.

The paper covers developments in canning, freezing, dehydration, preservation with antibiotics, and radiation sterilization. It suggests that improved sterilizing techniques in canning will result in even better quality, flavor, and nutrient retention in canned foods.

N.C.A. Film Catalog Lists Industry Movies

The third edition of *Films about the Canning Industry* has just been produced by the N.C.A. Information Division and has been distributed to members. Purpose of the publication is two-fold, (1) to answer numerous inquiries that reach the Association from various clubs, civic organizations, and educational institutions, and (2) as a publicity vehicle for promotion of the various films produced under N.C.A.'s Consumer and Trade Relations program.

The booklet, first issued in 1956, has grown from 24 pages to 40 pages, and the film listings from 48 to 63. Listings are published only when the film sponsor agrees to such publication. The data furnished includes the film title and its technical specifications, including length; the name of the sponsor; brief description of its contents; type of audience for which it is most suitable; and to whom requests for prints should be addressed.

The N.C.A. is urging its members to use *Films about the Canning Industry* to obtain more showings, not only of the Association-sponsored films, but of others listed, at meetings of their local service clubs, civic groups and in their schools.

This Week

On February 15 in *This Week* magazine, Food Editor Clementine Paddleford's "How America Eats" article was entitled "Oh, What A Wonderful Cook!" Three of the four recipes given in the article included canned foods.

Miss Paddleford featured Mrs. R. C. Pigford of Tulsa, Okla., about whom she wrote: "Mrs. Pigford, New Orleans-bred, and her husband, a Mississippian, prefer menus with an Old South flavor. Seafood dishes are to their mutual pleasure. Crab Omelet often comes to supper. Crab Savannah is a company dish. Hearty soups are frequently served as a main course along with a salad and dessert. This red bean soup is a favorite.

"Mrs. Pigford has salad tricks to fill a book. With a bowl of tossed greens she likes to add tiny balls of deviled ham, these rolled in chopped pecans. Hearts of palm she buys canned to cut julienne style and marinate in French dressing, then top a bed of greens."

Recipes were given for Summer Cold Soup using canned tomatoes or tomato juice, Red Bean Soup using canned tomatoes or tomato soup, and Crab Omelet using canned crab meat.

This Week is the Sunday magazine section distributed with 40 newspapers in major market areas and has an approximate circulation of 13 million.

Everywoman's Family Circle

"Five New Cheese- and Tuna Meal-makers" is an article in the March issue of *Everywoman's Family Circle* magazine.

The introduction, superimposed on an attractive color photograph of the dishes, says, "What a team, these two! As compatible as ham and eggs, tuna and cheese go together to make a tempting array of foods—from plain good-eating sandwiches to hearty dinner combinations."

The recipes are accompanied by menus. In addition to the tuna-cheese dishes, canned mixed vegetable juice, apricots, pimiento, and tomatoes are used. Along with the tuna in the recipes, canned mushrooms, pimientos, tomato sauce, ripe olives, corn, and tomato soup are used.

Everywoman's Family Circle is distributed in 12,000 chain stores and 9,000 independent grocery stores throughout the country. The magazine has a circulation of over 5 million.

Better Homes and Gardens

Two articles in the March issue of *Better Homes and Gardens* magazine feature canned foods. The articles are made up of prize tested recipes submitted by readers of the magazine. The recipes are arranged so that they may be easily clipped for filing in the *Better Homes and Gardens Cook Book*.

The article "Pineapple Delights" contains four dessert recipes, three using canned pineapple and one using canned pineapple juice.

The second article, "Tasty Ways with Tuna," gives one recipe for a salad, one for chowder, and two main dish recipes. In addition to tuna, canned cream of chicken and cream of mushroom soups, pimientos, ripe olives, and mushrooms are used.

Fast Food

The March issue of *Fast Food*, the institutional magazine for quick food service establishments carries an article, "4 ways to fix Potatoes fast'n fancy," by Food Editor Doris Zumsteg.

In the article Miss Zumsteg gives four recipes, one each for fresh, canned, dehydrated, and frozen potatoes. Each recipe is illustrated with a black and white photograph.

The recipe for "Franconia Potatoes," using canned potatoes, and the accompanying photograph were supplied by the Consumer Service Division of N.C.A. upon the request of the author.

McCall's

The accompanying article with the *McCall's* magazine "March Foods in Plentiful Supply" list in the March issue is entitled "Baked Tuna with Cheese Biscuits."

The article begins, "Truth is, this Lenten dish is so good you will serve it all year long. And with no fuss and bother, since the basic ingredients are usually right on your kitchen shelf. To round out dinner we suggest companion foods that taste almost like spring. All of them are plentiful; all of them are wise buys at your local market." Tuna and pimientos are used in the featured recipe "Baked Tuna with Cheese Biscuits."

Eleven canned foods are included in the list of plentiful supply foods for March.

Forthcoming Meetings

March 8-11—National-American Wholesale Grocers Association, 53rd Annual Convention and Exposition, Palmer House, Chicago

March 10—NATIONAL CANNERS ASSOCIATION, Northwest Branch, 21st Annual Canned Salmon Cutting, Olympic Hotel, Seattle

March 11-13—Special Industrial Radio Service (SIRSA), Convention, Dallas

March 12—N.C.A. and Illinois Canners Association, Conference on Sanitation and Processing Problems, Piers Marquette Hotel, Peoria

March 15-17—Canners League of California, 55th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 18-19—Wisconsin Canners Association, Spring Meetings, Madison

March 19-20—Tri-State Packers Association, Spring Meeting, Lord Baltimore Hotel, Baltimore

March 19—Southern California Food Processors Association and California Fish Canners Association, Meeting, Lafayette Hotel, Long Beach, Calif.

March 20-21—Northwest Canners and Freezers Association, Membership Conference, Gearhart, Oregon

March 22-27—Oregon State College, 3d Annual Food Science Short Course, Corvallis

April 7-8—Indiana Canners Association, Spring Meeting (Technology Conference), Purdue University, Lafayette

April 17-22—U. S. Wholesale Grocers Association, Convention and Exposition, Hotel Americana, Bal Harbour, Miami Beach

April 20-25—International Chamber of Commerce, 17th Biennial Congress, Washington, D. C.

May 11-15—National Restaurant Convention and Exposition, Chicago

May 21-22—NATIONAL CANNERS ASSOCIATION, Meeting of Board of Directors, Sheraton-Park Hotel, Washington, D. C.

May 24-27—Super Market Institute, 23d Annual Convention and Exposition, Atlantic City

June 8-10—Grocery Manufacturers of America, Inc., Annual Convention, The Greenbrier, White Sulphur Springs, W. Va.

June 14-15—Michigan Canners and Freezers Association, Spring Meeting, Whitcomb Hotel, St. Joseph

June 21-25—National Association of Retail Grocers, Convention and Exhibit, Chicago

Oct. 15-17—Florida Canners Association, 28th Annual Convention, Hollywood Beach Hotel, Hollywood

Oct. 29-30—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago

Nov. 5—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Dec. 12—National Food Sales Conference, National Food Brokers Association, Chicago

Jan. 10-13, 1960—Super Market Institute, Mid-year Conference, Bal Harbour, Fla.

Jan. 18-23—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 53d Annual Conventions, Hotel Americana, Miami Beach, Fla.

Census of Households

During the last 60 years, the average population per household has changed from nearly five persons (4.63) in 1900 to a little more than three persons (3.35) in 1958. Meanwhile, the number of households increased from about 16 million to about 50½ million in the same period. These figures are presented in a report of the Bureau of the Census, U. S. Department of Commerce, entitled *Estimates of the Number of Households in the United States: 1900 to 1958*.

The average annual increase in the number of households was in the 400,000's during the 1900-1920 period, in the 500,000's from 1920 to 1940, and in the 800,000's from 1940 to 1958. In the 1940's however, the estimated yearly increases varied widely from about a quarter of a million in the 1943-1944 period of World War II to about 1½ million per year during the late 1940's.

While the number of nonfarm households has been increasing steadily over the years, the number of farm households has declined by about 2 million since 1940 when there were about 7.2 million such households. The estimated number of farm households was about 5.2 million in 1958. During the same period, the number of nonfarm households increased by about 17.2 million, from 28 million in 1940 to 45.2 million in 1958.

Stocks of Canned Foods on Feb. 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, RSP cherries, green and wax beans, lima beans, corn, and peas have been issued by the N.C.A. Division of Sta-

tistics, and detailed reports covering the February 1 stock and shipment situation have been mailed to all canners packing these products.

			Supply		Canners' Stocks, Feb. 1		Season Shipments to Feb. 1	
	Carry-over month	Case basis	1957-58	1958-59	1958	1959	1958	1959
			(thousands of cases)					
Apples.....	Sept.	6/10	4,481	4,564	2,939	2,514	1,541	2,050
Applesauce.....	Sept.	actual	15,831	17,393	9,191	9,762	6,040	7,631
RSP cherries.....	July	actual	3,805	2,851	1,213	909	2,592	1,942
Lima beans.....	Aug.	actual	3,986	3,399	2,134	1,744	1,852	1,654
Green and wax beans.....	July	actual	31,075	31,593	15,325	15,386	15,751	16,207
Corn.....	Aug.	actual	43,149	37,258	23,339	18,256	19,810	19,002
Peas.....	June	actual	41,708	41,605	18,072	20,571	23,036	21,034

1958 Packs of Berries

Reports on the 1958 berry packs have been issued by the N.C.A. Division of Statistics.

BLUEBERRIES

State	1957 (actual cases)	1958
Maine.....	489,761	303,149
Other States.....	240,351	257,927
U. S. Total.....	730,112	561,076

BLACKBERRIES

State	1957 (actual cases)	1958
Northwest.....	231,146	247,179
Other states.....	259,308	345,003
U. S. Total.....	490,454	592,182

BOYSENBERRIES-YOUNGBERRIES

State	1957 (actual cases)	1958
Northwest.....	179,628	151,029
Other states.....	155,084	209,901
U. S. Total.....	334,712	360,930

GOOSEBERRIES

State	1957 (actual cases)	1958
Northwest.....		13,949
Other states.....		7,748
U. S. Total.....	81,742	21,697

BLACK RASPBERRIES

State	1957 (actual cases)	1958
Northwest.....	(a)	(a)
Michigan.....	203,779	(a)
Other states.....	11,486	239,800
U. S. Total.....	215,265	239,800

(a) Included in other states.

RED RASPBERRIES

State	1957 (actual cases)	1958
Northwest.....	61,514	81,168
Other states.....	17,974	7,200
U. S. Total.....	79,488	88,368

STRAWBERRIES

State	1957 (actual cases)	1958
Northwest.....	59,208	62,309
Other states.....	17,483	15,932
U. S. Total.....	76,691	78,241

LOGANBERRIES

The 1958 pack of canned loganberries in the Northwest totaled 4,191 actual cases compared with 6,034 cases packed in 1957.

1958 Pack of Cranberry Sauce

The pack of canned cranberry sauce during the calendar year 1958 totaled 6,114,524 actual cases compared with the 1957 pack of 5,752,320 cases, according to a report by the N.C.A. Division of Statistics.

Container Size	Units per case	1957 (actual cases)	1958
211 x 300 (6-8 oz.)	48	722,880	658,425
211 x 206 (15-16 oz.)	24	4,718,495	5,130,922
300 x 407 (15-16 oz.)	12	1,871	2,073
No. 3 cyl. (404 x 700)	6	290,112	264,272
No. 10.....	..	18,952	58,832
Misc. tin and glass.....	..		
U. S. Total.....		5,752,320	6,114,524

1958 Pack of Purple Plums

The 1958 pack of canned purple plums totaled 1,464,663 actual cases compared with the 1957 pack of 1,126,857 cases, according to a report by the N.C.A. Division of Statistics.

State	1957 (actual cases)	1958
Northwest.....	1,034,374	1,102,024
Michigan.....	(a)	203,036
Other states.....	92,483	159,003
U. S. Total.....	1,126,857	1,464,063

(a) Included in other states.

1958 Pack of Canned Okra

The 1958 pack of canned okra, including mixtures with corn and tomatoes, totaled 987,321 actual cases compared with the 1957 pack of 650,813 cases, according to a report by the N.C.A. Division of Statistics.

Style of Pack	1957 (actual cases)	1958
Okra, whole and cut.....	351,396	544,976
Okra and tomatoes and okra, corn and tomatoes.....	299,417	442,345
U. S. Total.....	650,813	987,321

1957-58 Pack of Lemon Juice

The 1957-58 pack of canned lemon juice (hot pack single strength) totaled 1,013,270 actual cases compared with the 1956-57 season pack of 876,448 cases, according to a report by the N.C.A. Division of Statistics.

Container Size	Units per case	1956-57 (actual cases)	1957-58
5-6 oz.....	48	737,057	880,730
7 1/2-8 oz.....	48	59,440	55,541
46 oz. (3 Cyl.).....	12	4,050	10,161
1 gal. (128 oz.).....	6	26,462	26,898
Miscellaneous.....	..	49,439	39,940
U. S. Total.....		876,448	1,013,270

1958 Pack of Pimientos

REVISED

The 1958 pack of canned pimientos totaled 1,261,487 actual cases compared with the 1957 pack of 919,006 cases, according to a revised report issued by the N.C.A. Division of Statistics.

Container Size	Units per case	1957 (actual cases)	1958
Tin:			
No. 4 oz.....	48	231,185	316,365
No. 7 oz.....	24	130,108	309,519
No. 14 oz.....	24	13,483	19,421
No. 2 1/2.....	24	45,610	59,694
No. 10.....	6	18,170	18,051
Misc. tin.....	..	1,000	1,000
Glass:			
No. 2 oz. glass.....	48	227,024	283,195
No. 4 oz. glass.....	24	197,584	244,348
No. 7 oz. glass.....	24	54,412	39,496
Misc. glass.....	..	430	398
U. S. Total.....		919,006	1,261,487

Poultry Used in Processing

Poultry used in canning and other processed foods in January totaled 23,176,000 pounds, 7 percent less than the quantity canned in January of last year, according to a report by the Agricultural Marketing Service of USDA.

	January 1958	1959 (thousands of pounds)
Young chickens.....	2,643	3,612
Mature chickens.....	16,481	13,302
Turkeys.....	5,907	6,197
Other poultry.....	0	5
Total, January.....	25,031	23,176

Record Turkey Crop Expected

A warning to farmers of a record large 1959 turkey crop, with attendant low prices, has been issued by USDA.

Recent reports show the number of breeder turkeys on hand is higher than is necessary to fulfill farmers' stated intentions to raise 5 percent more turkeys than the 1958 crop of 77 million head. On the basis of previous experience, USDA expects the crop to be larger than is indicated by intentions reports, and a total exceeding the previous record number of 81 million head in 1957 is foreseen.

USDA suggested substantial early marketings of breeder turkeys.

Status of Legislation

Agricultural trade development—A number of bills to amend and extend P. L. 480 have been introduced and referred to the Agriculture Committees.

Clayton Act—S. 726 (Sparkman and others), to make all future orders of the FTC self-executing and to provide penalties of \$5,000 daily for violations of consent decrees, was reported by the Senate Judiciary Committee March 5. H. R. 2977 (Celler), a similar bill, is pending before the House Judiciary Committee.

Co-op jurisdiction—H. R. 200 (Mason of Ill.), to transfer jurisdiction over cooperatives' pricing from USDA to the Justice Dept., has been referred to the House Judiciary Committee.

Co-op taxation—The Secretary of the Treasury has submitted a proposed draft of legislation designed to "ensure the ultimate payment of a single tax on cooperative income," but bills embodying the Administration recommendations have not been introduced.

FDA artificial coloring—The Secretary of Health, Education, and Welfare has announced that the Department will support legislation designed to assist FDA in regulating the use of artificial coloring in foods, drugs, and cosmetics, but bills for that purpose have not yet been introduced.

S. 79, to permit the continuance of established practices in coloring fresh oranges, was passed by the Senate, with amendments, Feb. 9, and was reported by the House Commerce Committee March 2.

Federal preemption—H. R. 3 (Smith of Va.), to modify the doctrine of federal preemption in such a way that a state law would not be nullified by a federal law on the same subject unless the federal law so provided, was approved by a House Judiciary Subcommittee March 5.

Hawaii statehood—H. R. 4221 was reported by the House Interior and Insular Affairs Committee Feb. 11 and is pending before the House Rules Committee. S. 50 was approved, with amendments, by the Senate Interior and Insular Affairs Committee March 3.

Industrial uses—Bills to provide programs of research on industrial uses of agricultural commodities were the subject of public hearings by a House Agriculture Subcommittee Feb. 18-20 and March 2-6.

Labor-management practices—S. 505 (Kennedy-Ervin), to establish safeguards against improper practices in labor organizations and in labor-management relations, was approved by a Senate Labor Subcommittee Feb. 18 and is pending before the full Labor Committee. Similar bills were the subject of public hearings by a House

Labor Subcommittee March 3-4 and will be considered further March 10-11 and March 17-18.

Marketing of potatoes—S. 17 (Smith of Maine), to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, has been referred to the Senate Agriculture Committee.

Marketing of turkeys—S. 430 (Engle) and H. R. 1344 (Sisk of Calif.), to provide for controls on the marketing of turkeys, have been referred to the Agriculture Committees.

Marketing orders and parity—H. R. 642 (Sisk of Calif.), to authorize the Secretary of Agriculture to continue a marketing order in effect even after parity is reached, has been referred to the House Agriculture Committee.

Marketing order regions—H. R. 1070 (Ullman of Calif.), to authorize the issuance of marketing orders on any or all production or marketing areas, rather than on the smallest regional area, has been referred to the House Agriculture Committee.

Premerger notification—The Attorney General has recommended legislation requiring prior notification before corporate mergers and acquisitions where the capital involved is more than \$10 million. S. 442 (O'Mahoney-Kefauver), to require 60 days' notice prior to merger or acquisition of corporations having total book value of \$10 million, was approved by the Senate Antitrust and Monopoly Subcommittee Feb. 9, but was returned

by the Judiciary Committee to the Subcommittee for further study.

Raw product bargaining—H. R. 1793 (Bow of Mich.), to authorize collective bargaining between cooperative associations of producers or handlers and processors or other purchasers, has been referred to the House Judiciary Committee.

Robinson-Patman functional discounts—S. 315 (O'Mahoney) and H. R. 929 (Rogers of Colo.), to require price differentials to wholesalers and retailers according to the character of their selling (not their buying), have been referred to the Judiciary Committees.

Robinson-Patman good faith defense—H. R. 11 (Patman), to restrict the "good faith" defense against a charge of price discrimination, has been referred to the House Judiciary Committee. S. 11 will be the subject of public hearings by the Senate Antitrust and Monopoly Subcommittee beginning March 17.

Wage-Hour—S. 1046 (Kennedy and others), which includes provisions to terminate the 7(b)(3), 7(c), and 13 (a) (5) exemptions, and other bills to curtail exemptions and raise the minimum wage have been referred to the Labor Committees.

Waste disposal facilities—H. R. 322 (Byrnes of Wis.), to authorize rapid amortization of waste disposal facilities and treatment works, has been referred to the House Ways and Means Committee.

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